



## OYSTERS

All come with herb Mignonette & fresh horseradish cocktail sauce each | 1/2 dozen | 1 dozen

### HAMMERSLEY

WA | meaty, full flavored, cucumber finish  
3 | 18 | 36

### KUMIAI

Baja CA | crisp saltiness & sweet finish  
4 | 24 | 48

## ARTISANAL CHEESES

6.50 each | All Three 18

### POINT REYES BAY BLUE

Point Reyes, CA, honeyed walnuts, pasteurized cow's milk, earthy & sweet with a salted caramel finish

### FROMAGER D'AFFINOIS BREBICET

France, fresh strawberry jam, pasteurized sheep's milk, brie style, rich, buttery & creamy

### HONEY BEE GOUDA

Holland, port soaked apricots, pasteurized goat's milk, smooth, cashew-like nutty sweetness

## MONDAY NIGHT SPECIAL

Available after 5pm

### MONDAY FISH FRY

Buttermilk battered local cod served with hand cut fries, cole slaw & remoulade sauce 21.

V | vegetarian  
VG | vegan  
GF | gluten free  
DF | Dairy free

Social Bird uses local, sustainable, and natural ingredients whenever possible.

## BITES

### MARINATED CASTELVETRANO OLIVES

Lemon and herbs 6 | GF,V,VG

### SPICED ALMONDS 5 | GF,V

## SB ORIGINALS

### RACHAEL'S MARK 13

Buffalo Trace Bourbon, balsamic macerated peaches, demerara, lemon, old fashion bitters

### FARM FRESH 12

Strawberry puree, lemon, demerara, Wheatley Vodka, Angostura bitters, Peychaud's bitters

### GOLD RUSH 13.50

Tito's Vodka, Domaine Canton, yellow watermelon, lemon, ginger syrup, basil,

### FRESH START 12

Wheatley Vodka, Bertina Elderflower Liqueur, grapefruit juice, gum syrup, sparkling rose float, grapefruit twist

### THIRD FLIGHT 12

Botanivore Gin, Carpano Bianco, lemon, creme de cacao, lemon twist

### DEVIL'S MEDICINE 12

Tequila, Del Maguey Vida Mezcal, lemon, honey, spicy ginger, jalapeno tincture, lemon wheel

### TWISTED OLD PAL 13

Bulleit Rye, Campari, Carpano Antica, St. George Absinthe, orange twist

### OUT OF BOUNDS 13.50

Buffalo Trace Bourbon, Amaro Cio Ciario, and Black Walnut Maple Bitters barrel aged for two weeks

## CRAFTED MOCKTAILS N/A

### STRAWBERRY SPRITZ 7

Strawberry puree, lemon, demerara, sparkling water

### NORTHSIDE COLLINS 7

Grapefruit juice, gum syrup, muddled mint & cucumber, sparkling water

### MISS NIGHTINGALE 7

Hibiscus, lime, cinnamon-sage syrup, sparkling water

## FOR SHARING

### GRILLED WILD PRAWNS ROMESCO

Head off, peeled, just the tail on, Romesco sauce, herbed salsa verde 14.75 | DF

### "KFC" KOREAN FRIED CHICKEN WINGS

Crispy Mary's chicken wings, spicy apricot glaze, sesame seeds, cool herbed dipping sauce 14.25

### DUROC PORK & VEAL MEATBALLS

Calabrian chile tomato sauce, Parmesan, grilled bread 13.95

### AVOCADO BRUSCHETTA

Pickled sweet peppers, crispy shallots, sea salt 12.95 | V

### BELFIORE BURRATA

Heirloom tomatoes, basil oil, balsamic reduction, maldon salt, micro basil, country levain 16.50 | V

### SEARED RARE SASHIMI GRADE AHI TOSTADAS

Cannellini bean puree, avocado crème fraiche, watermelon radish slaw, yuzu vinaigrette 18.95

### GRILLED SPANISH OCTOPUS

Aleppo-herb salsa, chorizo, marble potatoes, fennel puree 17.50 | GF

### STEAMED 3/4 POUND OF PEI MUSSELS

Coconut milk-vadouvan sauce, grilled bread 16.95 | DF

### WILD PRAWNS & POLENTA

Organic polenta, wild mushroom ragout 18.75 | GF

### KING SALMON TARTARE

Avocado, cucumber, poke vinaigrette, kennebec potato chips 15.50 | DF

### TRUFFLED HAND CUT FRIES Aioli 7.95 V | DF

## SOUPS & SALADS

### TODAY'S SOUP 9.50

### LITTLE GEMS LETTUCES

Blue cheese, red onion, walnuts, balsamic vinaigrette 12 | V

### ARUGULA

Chile flakes, lemon, extra virgin olive oil, parmesan 8 | V,GF

## PRODUCE

Great for sharing or making your own supper

### GRILLED SUMMER SQUASH

Confit cherry tomatoes, aji amarillo sauce, mint-walnut pesto 9 | V, GF

### CRISPY CAULIFLOWER

Gremolata, Moroccan spiced creme fraiche 8 | V

### BLUE LAKE BEANS

Lemon, E.V.O.O., orange gremolata 7 | V,

### BAKED MEDITERRANEAN CECI BEANS

Harissa, vegan feta cheese 9 | V, VG, GF

### BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce

Executive Sous Chef, Carmelo Aragon, Chefs/Owners, Esin & Curtis deCarion  
General Manager, Rachael Kruse

## MAINS

### TODAY'S FRESH FISH SPECIAL 32

### DUROC PORK CHOP

Corn puree, basil mashed potatoes, Blue Lake green beans, corn relish 27.50 | GF

### ROASTED MARY'S HALF CHICKEN

Semi-boned, crushed spiced amarosa fingerling potatoes, Blue Lake green beans, carrot puree, herbed salsa verde 25 | GF

### SLOW BRAISED BONELESS SHORT RIB

Organic polenta, mushroom ragout, Blue Lake green beans, Burgundy sauce 29 | GF

### GRILLED SOY-TAHINI RUBBED NEW YORK STEAK FRITES

Chimichurri, truffled hand cut fries & arugula salad 36

## BURGER & SLIDERS

### SNAKE RIVER FARMS WAGYU BURGER

Challah roll, lettuce, tomato, onion, housemade pickles & handcut fries 16

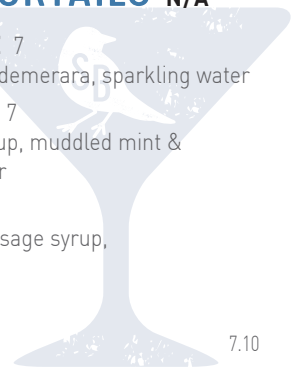
Add avocado 2.5 | cheese 2.25 | Hobbs bacon 3.5 | over easy farm egg 3

### MEDITERRANEAN LOCAL LAMB SLIDERS

Challah Rolls, feta, cucumber yogurt sauce, tomato, arugula, hand cut fries 17.50

### FRIED MARY'S CHICKEN BREAST SLIDERS

Buttermilk biscuits, red pepper jelly, cheddar cheese, garlic aioli, Napa slaw, Kennebec chips 16.95



WINE



**TAP** 6oz | 9oz | 18oz

**2019 AZUR ROSE**  
Syrah & Grenach, Napa Valley  
12 | 18 | 34

**2018 TREFETHEN CHARDONNAY**  
Napa Valley, Oak Knoll  
12.5 | 18.5 | 36

**OLD VINE RED**  
Zinfandel, Syrah, Petite Syrah  
Marietta Cellars, Geyserville 12 | 18 | 34

**2017 MONTICELLO VINEYARDS PINOT NOIR**  
Napa Valley, Oak Knoll  
12 | 18 | 34

**SPARKLING** 6oz | 9oz | BTL

**BRUT ROSÉ RIBEAUVILLÉ**  
Crémant d'Alsace, France 12 | 17 | 48

**BRUT EXCELLENCE SCHARFFENBERGER**  
Mendocino County 12 | 17 | 48

**ANDREOLA "VÉRV" PROSECCO N.V.**  
Treviso, Veneto, Italy 10 | 14 | 40

**CHAMPAGNE LOMBARD EXTRA BRUT  
PREMIER CRU**  
France 72

**ROSÉ** 6oz | 9oz | BTL  
SYRAH/GRENACHE - ROSE

**2019 CHÂTEAU PARADIS**  
Coteaux d'Aix en Provence, France 12 | 17 | 48

**2019 AZUR ROSE (TAP)**  
Napa Valley, CA  
12 | 18 | 34



**WHITE** 6oz | 9oz | BTL

**RIESLING**  
**2019 VON WINNING**  
Germany 12 | 17 | 48

**PINOT GRIGIO**  
**2019 ST MICHAEL-EPPAN**  
Alto Adige, Italy 13 | 19 | 52

**SANCERRE**  
**2019 DOMAINE AUCHÈRE**  
Sancerre, France 14 | 21 | 56

**GRÜNER VELTLINER**  
**2019 GOBELSBURG**  
Kamptal, Austria 10 | 14 | 40

**VERMENTINO**  
**2019 CANTINE DOLIANOVA VERMENTINO**  
Sardegna, Italy 11.50 | 17.50 | 46

**SAUVIGNON BLANC**  
**2020 TINPOT HUT**  
Marlborough, New Zealand 12 | 17 | 48

**2018 LONG MEADOW RANCH**  
Napa Valley 13 | 18 | 52

**CHARDONNAY**  
**2017 DOMAINE SERENE**  
Evenstad Reserve, Dundee Hills, Oregon 118

**2019 STAGS' LEAP**  
Napa Valley 15 | 21 | 60

**2018 JORDAN**  
Russian River Valley, Sonoma 58

**2017 FOXEN**  
Bien Nacido Vineyard, Santa Maria Valley 68

**2018 FAR NIENTE**  
Napa Valley 103

**2018 MINER**  
Napa Valley 64

**2018 RAMEY**  
Russian River, Sonoma 67

**2019 ROMBAUER**  
Carneros 18 | 25 | 76

**RED** 6oz | 9oz | BTL

**PINOT NOIR**  
**2019 PRENDO**  
Tramin, Italy 36

**2019 OCCIDENTAL**  
Sonoma coast 88

**2018 FAILLA**  
Willamette Valley, Oregon 68

**2018 BALLETO**  
Russian River 14 | 19.5 | 56

**2018 OMEN**  
Oregon 12.5 | 17.25 | 50

**2018 ETUDE**  
Grace Benoist Ranch Estate, Carneros 66

**2018 SEA SMOKE "SOUTHING"**  
St. Rita Hills, CA 175

**ZINFANDEL**  
**2019 BEDROCK**  
Old Vine, California 12 | 17 | 48

**MERLOT/SYRAH/SANGIOVESE**  
**2017 DONATI MERLOT**  
Central coast 12 | 17 | 48

**2016 MORISFARMS MORELLINO DI  
SCANSANO**  
Tuscany, Italy 14.50 | 21.25 | 58

**2018 CA'MARCANDA**  
"Promis", Super Tuscan, Tuscany, Italy 75

**MALBEC**  
**2019 SIETE FINCAS**  
Mendoza Argentina 10 | 14 | 40

**CABERNET SAUVIGNON**  
**2018 TREANA**  
Paso Robles 12.5 | 17.5 | 50

**2017 BUEHLER VINEYARDS**  
Napa Valley 56

**2017 HOOK & LADDER**  
"Los Amigos Ranch" Chalk Hill 15 | 21 | 60

**2018 MAD HATTER**  
Napa Valley 74

**2018 SCATTERED PEAKS**  
Napa Valley 18 | 25 | 72

**2015 JORDAN**  
Alexander Valley, Sonoma 104

**2016 SILVER OAK**  
Alexander Valley, Sonoma 132

**CABERNET FRANC**  
**2017 MONTICELLO VINEYARDS**  
Napa Valley, Oak Knoll 56

CORKAGE \$25 PER 750ML